Oldenburg Vineyards
Syrah 2010

Viticulture
Cultivar : Shiraz, SH 9
Rootstock : 101-14
Planted : 2004
Row direction : NW / SE
Plant density : 2000 vines / ha
Soil type : Oakleaf and Glenrosa
Trellis system : VSP – 3 wire
Pruning : 2 bud spurs
Irrigation : Supplementary drip
Picking date : 8th March 2010
Grape sugar : 25° B
Acidity : 4.8 g/l
pH at harvest : 3.6

Winemaking
Bunch and berry sorting : By hand
Crushing and destemming : Delicate processing
Pump overs : 3 times per day
Cold soak : 3 days
Yeast : Syrah yeast
Fermentation temperature : Max 28° C
Wood maturation : 16 months, French and American Oak, 50% new

Wine Analysis
Alcohol % : 15%
pH : 3.79
Total acidity : 5.8 g/l
RS : 6.9 g/l

Tasting Notes
The Syrah is inky black in colour showing lovely extraction. The aromas are filled with ripe plums, red berries and beefy savouriness, with a subtle vanilla undertone. The palate is plush and rich with layers of cloves, white pepper and raspberries. Well integrated tannins are muscular yet supple, followed by a silky smooth finish lined with lingering flavours of sweet chocolate cherries.